

Claims

1. (currently amended) A method for producing a food product containing conjugated linoleic acid esters comprising:
 - a) providing:
 - i) linoleic acid esters,
 - ii) an alcoholate catalyst,
 - iii) a foodstuff;
 - b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
 - ~~c) treating said conjugated linoleic acid esters under conditions such that the volatile organic compound content of said conjugated linoleic acid esters is less than 5 ppm;~~
 - cd) combining said foodstuff with said conjugated linoleic acid esters from step ~~(be)~~ to produce a food product.
2. (original) The method of Claim 1, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.
3. (previously amended) The method of Claim 1, wherein said alcoholate catalyst is selected from the group consisting of sodium methyllate, potassium methyllate, sodium ethyllate, and potassium ethyllate.
4. (previously amended) The method of Claim 1, wherein step (c) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid esters and said foodstuff in step (d) to produce said food product.
5. (previously amended) The method of Claim 4, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.
6. (previously amended) The food product produced according to the method of Claim 1, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

7. (currently amended) A method for producing a food product containing conjugated linoleic acid comprising:
- a) providing:
 - i) linoleic acid esters,
 - ii) an alcoholate catalyst,
 - iii) a foodstuff;
 - b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
 - c) treating said conjugated linoleic acid esters to provide conjugated linoleic acid;
 - ~~d) treating said conjugated linoleic acid under conditions such that the volatile organic compound content of said conjugated linoleic acid is less than 5 ppm; and~~
 - de) combining said foodstuff with said conjugated linoleic acid from step ~~(cd)~~ to produce a food product.
8. (original) The method of Claim 7, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.
9. (previously amended) The method of Claim 7, wherein said alcoholate catalyst is selected from the group consisting of sodium methylate, potassium methylate, sodium ethylate, and potassium ethylate.
10. (previously amended) The method of Claim 7, wherein step (d) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid and said foodstuff in step (b) to produce said food product.
11. (previously amended) The method of Claim 10, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.
12. (previously amended) The food product produced according to the method of Claim 7, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

13. (currently amended) A method for producing a food product containing conjugated linoleic acid triglycerides comprising:
- a) providing:
 - i) linoleic acid esters,
 - ii) an alcoholate catalyst, and
 - iii) a foodstuff; and
 - b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
 - c) incorporating said linoleic acid esters into triglycerides to provide triglycerides containing conjugated linoleic acid moieties; and
 - ~~d) treating said triglycerides containing conjugated linoleic acid moieties under conditions such that the volatile organic compound content of said triglycerides containing conjugated linoleic acid moieties is less than 5 ppm;~~
 - de) combining said foodstuff with said triglycerides containing conjugated linoleic acid moieties from step ~~(cd)~~ to produce a food product.
14. (original) The method of Claim 13, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.
15. (previously amended) The method of Claim 13, wherein said alcoholate catalyst is selected from the group consisting of sodium methylate, potassium methylate, sodium ethylate, and potassium ethylate.
16. (previously amended) The method of Claim 13, wherein step (d) further comprises treating said triglycerides containing conjugated linoleic acid moieties with an adsorbing agent, providing an antioxidant and combining said antioxidant with said triglycerides and said foodstuff in step (b) to produce said food product.
17. (previously amended) The method of Claim 16, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.
18. (previously amended) The food product produced according to the method of Claim 13, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

19-30. (previously withdrawn)

31. (previously presented) A method for producing a food product containing conjugated linoleic acid esters comprising:

- a) providing:
 - i) linoleic acid esters,
 - ii) an alcoholate catalyst,
 - iii) a foodstuff;
- b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
- c) treating said conjugated linoleic acid esters under conditions such that the volatile organic compound content of said conjugated linoleic acid esters is less than 5 ppm after storage;
- d) combining said foodstuff with said conjugated linoleic acid esters from step (c) to produce a food product.